

FOOD INSPIRED BY CUMBRIA.....

It is my pleasure to welcome you to Overwater Hall.

30 years on, our aim remains, as ever, to offer the finest local produce, freshly prepared and cooked, for you.

Our local suppliers include: **Richard Harrison** of Wigton for his own farm-reared Beef, Pork and Lamb. Today's Beef is from a pure **Belted Galloway bullock** – this one previously residing at Aikhead Farm near Wigton. The Lamb is a **Herdwick crossed with a Zwartble** from **Jonathan Hope of Orthwaite**. The Zwartble is a large breed of sheep originating in Holland which produces a lean meat, as opposed to the small Herdwick which produces quite a fatty meat - the resulting product has a more balanced flavour, which, I am sure you will agree, is most agreeable!

Also, Fyne Fish of Cockermouth for fresh Solway Fish and Lobsters. **Lakes Speciality Foods** of Staveley for Sausage, Bacon and Poultry. **Sandyriggs Nursery** of Wigton for lovely seasonal soft fruits: Strawberries, Raspberries, Blackcurrants, Damsons, Elderberries. **Thornby Moor and Torpenhow Dairies** for Cheese. **Darkhouse Coffee Roasters of Keswick** for locally roasted coffee beans. **Roland Watson and Son** of Aspatria for our delicious free range eggs.

We hope you will enjoy your meal.

Starters

Fillet of Hake on Fregola with a Tomato, Fennel and Saffron Sauce,
Crispy fried Leeks and Sweet Potato

Thai Lobster and Prawn Ravioli on buttered Pak Choi,
Coconut Broth, Tomato Fondue

Pan fried Quail with Smoked Pork Belly,
Black Pudding Bonbon and Apple Puree

Salad of home-smoked Lamb Fillet with Figs,
Sweet pickled Shallots, smoked Raisins, Crispy Pancetta and Damson Jelly

Whisky, Dill and Treacle cured Salmon with hot-smoked Salmon Pate,
Thyme Crackers, Root Vegetable Slaw

Terrine of Duck and Chicken Confit with ethically produced Foie Gras,
on Rhubarb Compote with Pickled Vegetables and Herbed Brioche Toast

Cream of Carrot, Orange and Ginger Soup
With Vegetable Solferino and Coriander Cream

Main Courses

Lobster Thermidor – a timeless classic of Solway Lobster flamed in Brandy

with an English Mustard Cream Sauce, glazed with Parmesan Cheese £10.00 supplement

Fillet of Monkfish roasted in Parma Ham on spiced Aubergine Confit, with seared King Scallop and King Prawn, Roast Cherry Tomatoes, Ginger Cream

Fillet of Halibut on Orange Braised Fennel with Shrimp Tortellini, Sweetcorn Puree, grilled Leeks, Herb Cream Sauce

Fillet of Beef on Celeriac Fondant with Creamed Wild Mushrooms, Steak and Kidney Pudding, Truffled Mash, Artichoke Puree, Cherry Tomato Jus £7.50 supplement

Pan fried Fillet of Cumbrian Lamb on new season Wild Garlic Grilled Mediterranean Vegetables, Burnt Onion Puree, Straw Potatoes, Rosemary Jus

Pan fried Supreme of Duckling on Honeyed Root Vegetables; Duck Confit on Rosti Potato; Smoked Duck Bonbon with pickled Cherries and Damson Gin jus

Mushroom, Spinach and Goats Cheese Tortellini with Pesto, Parmesan Cheese Shavings, Salad of Rocket and fresh Herbs

Choice of Homemade Desserts

Or

A Selection of Cheeses from Cumberland and Westmorland

Coffee and Homemade Petit Fours

£60 per person, inclusive of VAT

Please inform us when ordering if you suffer from any food allergies as all ingredients are not always listed. Thank you.